

Store Hours: 9 to 5

Why good service? Why does a railroad work to prevent accidents? The pride of responsibility. Many have personal pride—which is very foolish, but business pride accomplishes good.

GIMBEL BROTHERS

MARKET · CHESTNUT :: EIGHTH · NINTH

Monday, July 12, 1920

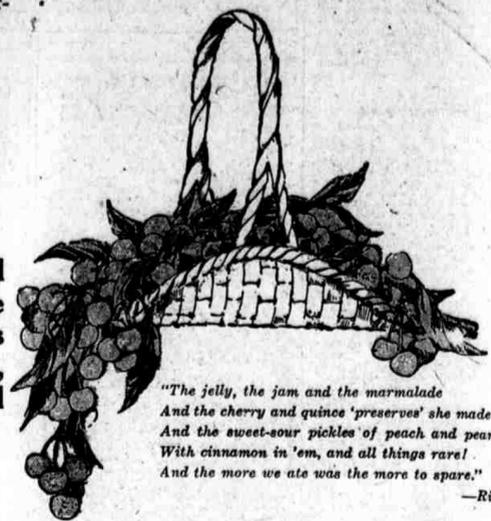
The Gimbel Store leads in value-giving—and this statement is backed by the whole power of the business. The Sales wouldn't keep growing if we didn't in reality serve.

Can, preserve, dry and pickle. Reap the summer's harvest and stock the larder for the winter's use. If the necessary sugar is not available for preserving when needed, can without, as many thrifty house-keepers are doing this season, and add the sugar when the fruit is opened in the Fall or Winter.

Sale of Preserving, Canning and Pickling Utensils

Including every need from the paring knife up to the indispensable stove—from the old fashioned iron kettle to the most up-to-date aluminum kettle obtainable. Utensils for the Cold Pack and Open Kettle methods—Evaporators for drying of fruits and vegetables—the most improved modern equipment that affords the easiest methods of work and produces sterile cleanliness and air-tight sealing, the fundamental principles of successful results.

To Sell at 1919 Prices : Less Than Today's Wholesale Cost



Books on Cooking and Serving, Canning and Preserving for the Summer

- Canning, Preserving and Jelly Making.** By Janet M. Hill. Contains the very latest recipes and is a thorough and reliable guide. At \$1.25
 - Every Step in Canning.** By Grace Viall Gray. The first book to explain in detail the canning of foods by the cold-pack methods. At \$1.25
 - Home Canning, Drying and Preserving.** By A. Louise Andrea. At \$1.25
 - Successful Canning and Preserving.** By Ola Powell. A practical hand-book for schools, clubs and home use. With four colored plates, and 164 illustrations. At \$2.50
 - Canning and Preserving.** By Mrs. S. T. Rorer. A revised and enlarged edition of Mrs. Rorer's recipes for canning, preserving and pickling. At \$1.00
 - The Boston Cooking-School Cook Book.** By Fannie Merritt Farmer. An authoritative cook book which contains 2117 thoroughly tested recipes, and 132 illustrations. At \$2.50
 - The Settlement Cook Book.** Compiled by Mrs. Simon Kander. Tested recipes from the Settlement Cooking Classes. Ninth Edition, revised and enlarged. At \$1.75
 - Mrs. Rorer's New Cook Book.** A marvelous book telling of the things one needs to know about cooking, living, health and the best and easiest methods of housekeeping. Over 1500 original recipes, profusely illustrated. At \$2.50
 - The White House Cook Book.** By Hugo Ziemann and Mrs. F. L. Gillette, formerly stewardess of the White House. A comprehensive Cyclopaedia of Information for the home. At \$1.50
- Gimbels, Book Store, First Floor.

Note the Worthwhile Specials, Even Lower Than 1919 Prices

Jars, Jelly Glasses and Crocks

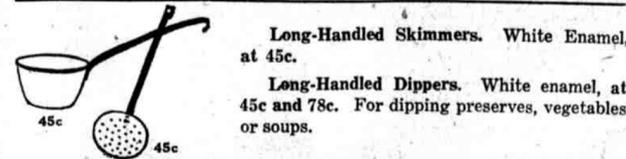
- Jelly Glasses.** Complete with tin tops. At 50c a doz.
- E. Z. Seal Glass Top Jars.** With rubbers. 1/2-pt., at \$1.25 | 1-qt., at \$1.50 | 1-pt., at \$1.25 | 1/2-gal., at \$2
- Queen Fruit Jars.** New, square shaped jar with large, round top that releases the fruit or vegetable whole. Extra good quality clear glass. The most improved and easiest adjusted top. Well worth every cent of the cost: 1/2-pt., at \$1.85 | 1-qt., at \$2.25 | 1-pt., at \$2 | 1/2-gal., at \$3
- Stone Crocks for Preserving, Pickling and Cold Storage Purposes**
Protect the contents from the light; are safe against acid reaction; resist changes in temperature and are non-porous sanitary and durable. 1-gal., at \$2.50 | 5-gal., at \$12.50 | 2-gal., at \$1.05 | 6-gal., at \$6.25 | 3-gal., at \$1.50 | 8-gal., at \$4.50 | 4-gal., at \$2
- Fruit Jar Rubbers.** For all sizes and style jars. At 10c and 15c a dozen. Separate Aluminum Caps for Mason jars. At 35c a doz.

Taylor Sugarmeter, at \$1

A reliable Hydrometer specially designed for canning and preserving, affording the most accurate means of testing the density of the syrup. Will record the proper consistency of the syrup and thereby eliminate loss of sugar and the uncertainty of guesswork.

Fireless Cooker Thermometers, Candy Thermometer that can also be used for jelly making, at \$1.50.

Oven Thermometers, at \$1.65 and \$1.75.



Aluminum Preserving Kettles

- (Without Jelly Bag)
- 6-qt., At \$2.10 | 12-qt., At \$4.80
- 8-qt., At \$2.50 | 24-qt., At \$9.25
- 10-qt., At \$4.05
- Iron Kettles, White Enamel Lined.** 8-qt., At \$1.30 | 10-qt., At \$1.40
- Jelly Bags.** Equipped with wire stand adjustable to side of kettle. Removable cheesecloth bag. Small size, at 50c. Large size, at 85c.
- Cheesecloth for making bags.** 36 inches wide. At 15c, 18c, 22c and 38c a yard.

Graduated Measuring Cups

- Glass, 8-oz. capacity (half-pint size), at 25c. Tin, at 10c to 40c.
- Aluminum, at 35c. 1-qt. size of tin, at 45c.

Cherry Stoners

- that remove seeds without crushing the fruit. At \$1.85, \$2 and \$3.

MISCELLANEOUS

- Paring Knives.** Aluminum and wooden handles, at 10c, 20c, 35c, up to 50c.
- Berry Pickers.** For stemming all kinds of berries. At 10c each.
- Cupboards for storing preserves,** oak finish, at \$28.
- Tin Sugar Scoops.** Various sizes. At 20c to \$1.
- Mixing Bowls.** White enamel; 1-pt., at 55c, up to 8-qt., at \$1.75.
- Gummed and Printed Labels.** For marking the jars. At 5c and 25c a book. Including labels for different fruits and vegetables and blank labels for anything that may have been forgotten.

Sugar Canisters

- Oak or white enamel finish. 1-lb. size, at 65c up to 50-lb. capacity, at \$5.50.

Family-Size Scales

- Without scoop as pictured, at \$3 and \$3.25. With scoop, at \$3.75.

Parowax

- For sealing jars and jelly glasses. Four 1/4-lb cakes, SPECIAL at 20c.

Universal Food Choppers

- Complete with 4 knives—coarse, medium, fine, extra fine. Will cut raw meats, vegetables, nuts, fruits, etc. At \$3, \$3.50 and \$4.50.

Long-Handled Spoons

- That get to the very depth of things. Keep the hands at a safe distance from the steam and do not slip down into the boiling syrup.
- 19-inch Wooden Spoons and Paddles, at 35c.
- Metal Iron Spoons, at 40c.
- White Enamel Spoons, at 40c.
- Perforated Spoons, at 15c.

Handy Preservers

- For the cold pack method of canning fruits, vegetables and meats. Pack the product into the jar and cook partially sealed in boiling water so that food, water and air are sterilized together. Foods canned by this method are superior in flavor and appearance.
- Equipped with wire rack for holding 8 jars. At \$4

Fruit and Vegetable Presses, at 65c

- For extracting juices and pulping fruit or vegetables. Can be used as a potato masher.

- Jar Opener and Tightener,** at 15c. Fit the wire ring over the top of jar, turn handle to right or left and the lid is easily loosened or fastened airtight.
- Pineapple Snips,** at 20c and 35c. Several different kinds that nip out the eyes with ease.

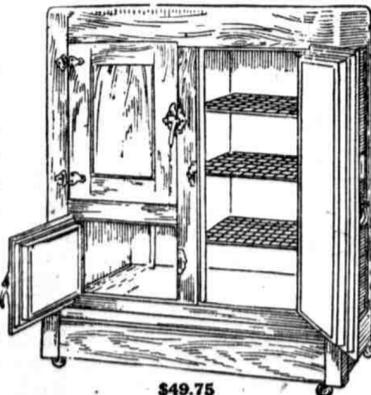
- Fruit Jar Fillers.** Of heavy tin, at 40c; of porcelain, at 15c.
- Funnels.** Tin, at 8c, 12c and 20c. Aluminum, at 20c and 35c.

- Galvanized Fruit Evaporators.** For drying fruit and vegetables. Food dried by this means is the most desirable because more of the flavor is retained. Small size, at \$5. Large size, at \$12.

Refrigerators—Special

Alaska Star Refrigerators. One-piece seamless porcelain. Three removable wire shelves. 75-lb. ice capacity. Special, at \$49.75. Save more than a fourth.

Alaska Star Refrigerators. White enamel lined. Special, at \$31.50.



Gas Stoves by the Easy Payment Plan

Connected Free Within the City Limits Where the Fuel Line Extends to the Kitchen

GAS RANGES

The most desirable stoves for preserving purposes. Save fuel, are available at any time and produce an even heat that is so essential to the best results.

